

STARTERS

SOUP OF THE DAY

SERVED WITH A BREAD ROLL (V, GF AVAILABLE)
(KCAL ON REQUEST)

SPICED HALLOUMI

SMOKED AUBERGINE AND TOMATO SAUCE (V) (340 KCAL)

TWICE COOKED BELLY PORK

5 SPICE POWDER, SOY CARAMEL AND PICKLED GINGER (GF) (518 KCAL)

SALT AND CHILI SQUID

WITH PLUM DIPPING SAUCE (261KCAL)

ONION & CARROT BHAJI

SERVED WITH MANGO CHUTNEY (VE, GF) (278 Cal)

SUNDAY ROAST

SLOW COOKED FEATHER BLADE OF BEEF

(GF ON REQUEST) (1220 KCAL)

ROASTED LAMB LEG

(GF ON REQUEST) (1146 KCAL)

CRISPY PORK BELLY (GF ON REQUEST) (1256 KCAL)

BUTTER ROASTED CHICKEN SUPREME

(GF ON REQUEST) (1009 KCAL)

ROASTED SIRLOIN OF BEEF

(GF ON REQUEST) (1112 KCAL)

DUO OF ROAST MEAT (£4 SUPPLEMENT)
(GF ON REQUEST) (KCAL VARIES)

.

All served with Yorkshire pudding, creamed potato, Apricot & Herb Stuffing, duck fat roasties, seasonal vegetables & gravy

SOMETHING DIFFERENT

BEER BATTERED FISH & CHIPS

CHIPS, MUSHY PEAS & TARTAR SAUCE (1230 KCAL)

MAVEN BURGER

JUICY STEAK BURGER WITH CHEESE, BURGER SAUCE, COLESLAW, FRIES AND CRISPY ONIONS (1284 KCAL)

HERB CRUSTED CAULIFLOWER STEAK WITH BEANS AND VEGETABLES IN A TOMATO SAUCE (VE) (239 KCAL)

WALNUT AND BROWN RICE BURGER VEGAN MAYO AND GEM LETTUCE (VE, N) (GF ON REQUEST) (641 KCAL)

GREEN PEA RISOTTO

WITH GOATS CHEESE AND A SUGAR SNAP AND PARSLEY SALAD (V, VEGAN ON REQUEST) (470 KCAL)

SIDES £4 EACH

CAULIFLOWER CHEESE

(V) (252 KCAL)

ROAST POTATOES

(V) (320 KCAL)

CREAMED POTATO

(V, GF) (269 KCAL)

PICKED LEAF & HERB SALAD

(V, GF) (100 KCAL)

DESSERTS

STICKY TOFFEE PUDDING

CARAMEL SAUCE AND VANILLA ICE CREAM (V) (657 KCAL)

LEMON TART

WITH LEMON CURD AND MACERATED RASPBERRIES (VE) (433 KCAL)

PEAR AND RHUBARB CRUMBLE

THICK ENGLISH CUSTARD (V) (578 KCAL)

CHEESE BOARD

SERVED WITH CHUTNEY AND ARTISAN BISCUITS (VE) (821 KCAL)

MACHO PANNA COTTA

WITH MISO CARAMEL & SESAME SEED BRITTLE (V) (555 KCAL)

ADULTS NEED AROUND 2000KCAL PER DAY

GF - GLUTEN FREE, V - VEGETARIAN, VE - VEGAN, N - CONTAINS NUTS FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.



